

## **AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

### **LISTING OF CLAIMS:**

#### ***Claims 1-5 (Canceled)***

6. (Currently amended) A process for producing ~~the~~ a natural cheese, ~~according to any one of claims 1 to 3, which~~ and the process comprises:

adding an yeast extract to a milk component before formation of a curd; ~~and, and/or~~  
incubating the curd after molding and pressing.

fermenting the curd to produce the natural cheese,

wherein the natural cheese comprises a lactic acid bacterium belonging to *Lactobacillus gasseri* having a disinfection potency against *Helicobacter pylori*, wherein the lactic acid bacterium is present at a viable count of  $10^7$  cfu/g or more when preserved at a temperature of 10°C or less for 6 months.

7. (Original) The process according to claim 6, wherein the curd is incubated without being cooled after molding and pressing.

8. (Original) The process according to claim 6 or 7, wherein the curd is incubated at 20 to 35°C for 16 to 26 hours.

9. (currently amended): The process according to any one of claims ~~6-8~~, wherein a lactic acid bacterium belonging to *Lactobacillus gasseri* having a disinfection potency against *Helicobacter pylori* is added to raw milk as a starter.

10. (currently amended): The process according to any one of claims ~~6-9~~, wherein the lactic acid bacterium is *Lactobacillus gasseri* OLL 2716 (FERM BP-6999) or a mutant thereof.